

# Montana Chef Competition 2005

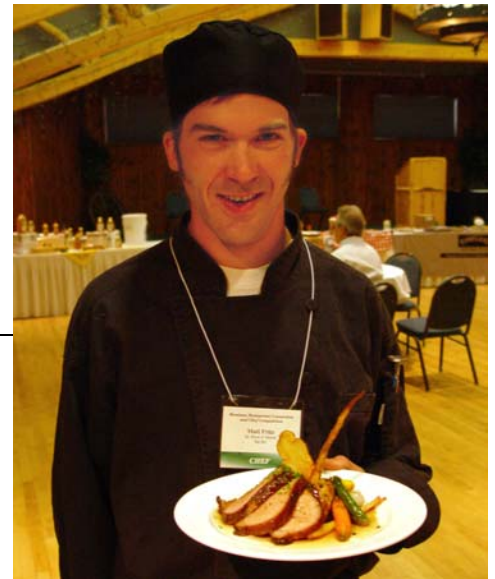
## Culinary Excellence Award

### Silver Class: Entrée

**Recipe Name:** Cinnamon & Brown Sugar Cured Pork Loin with Roasted Fingerling Potatoes, Baby Vegetables and Soy Maple Glaze

**Chef:** Chef Matt Fritz

**Restaurant:** [By Word of Mouth Restaurant & Catering](#)



#### **Chef Profile:**

Matt Fritz, Chef of By Word of Mouth, 2815 Aspen Dr., Big Sky, received a Silver Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Fritz has been at By Word of Mouth for two and a half years. His Silver Class award was in the Entrée category for a creation titled *Cinnamon & Brown Sugar Cured Pork Loin with Roasted Fingerling Potatoes, Baby Vegetables and Soy Maple Glaze*. (See recipe.)

His advice to aspiring cooks: "Make sure to wrap the pork with the brown sugar cure tightly in plastic - key to developing the flavor of the pork. It helps to achieve the nice caramelization that will occur when seared and a nice ham-like flavor."

**Yield:** 4 portions

**Montana Products:** Miller Farms - pork, Gallatin Valley Botanicals

<b><i>Brown Sugar Rub</i></b>	
<i>Ingredients:</i>	<i>Amount:</i>
Brown sugar	1 cup
Ground cinnamon	1 Tbsp.
Cayenne pepper	1 tsp.
Kosher salt	1 Tbsp.

#### **Method:**

1. Combine all ingredients in mixing bowl.
2. Reserve.

<b><i>Soy Maple Glaze</i></b>	
<i>Ingredients:</i>	<i>Amount:</i>
Maple syrup	1 ½ cups
Ground cinnamon	½ tsp.
Soy sauce	2 oz.
Brown sugar	1 Tbsp.
Dry Sherry	2 Tbsp.

*Cinnamon & Brown Sugar Cured Pork Loin with Roasted Fingerling Potatoes,  
Baby Vegetables and Soy Maple Glaze*

**Method:**

1. Combine all ingredients in medium sized saucepot, bring to a boil, reduce heat and simmer for 30 minutes.
2. Reserve mixture and hold warm.

<b><i>Pork Loin</i></b>
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**Method:**

1. Place Pork Loin on sheet of plastic wrap large enough for the loin to be completely wrapped well.
2. Cover loin with brown sugar mixture, wrap loin up tightly in plastic wrap, place on baking sheet and let cure for 24 hours in refrigerator.
3. It is crucial that the sheet of plastic be large enough to wrap the loin up well or all the brown sugar cure will leak out.
4. To cook pork loin heat vegetable oil in sauté pan, large enough for pork loin, until oil starts to shimmer.
5. Add pork loin and sauté on all sides, being careful to rotate loin often so that the cure doesn't burn.
6. It will naturally caramelize, you just don't want it to burn.
7. Remove loin from sauté pan and place on baking sheet into 400 degrees on a instant read thermometer.
8. Remove loin from oven, hold warm for service.

<b><i>Herb Roasted Fingerling Potatoes</i></b>	
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<i>Ingredients:</i>	<i>Amount:</i>
Gallatin Valley Botanicals Fingerling Potatoes	12 oz.
Garlic, diced	1 Tbsp.
Gallatin Valley Botanicals Thyme, fresh, chopped	1 Tbsp.
Gallatin Valley Botanicals Oregano, fresh, chopped	1 Tbsp.
Gallatin Valley Botanicals Rosemary, fresh, chopped	2 tsp.
Balsamic vinegar	2 Tbsp.
Soy sauce	2 Tbsp.
Olive oil	¼ cup
Black pepper	1 tsp.

**Method:**

1. Place potatoes in saucepot, cover with cold water and cook for about 20 minutes or until potatoes just start to soften.
2. Drain potatoes into colander and let steam for 10 minutes.
3. Combine remaining ingredients in mixing bowl, add hot potatoes, toss well and reserve.
4. To finish potatoes, place potatoes and remaining marinade on baking sheet and cook in a 350 standard oven for about 25 minutes or until tender.

*Cinnamon & Brown Sugar Cured Pork Loin with Roasted Fingerling Potatoes,  
Baby Vegetables and Soy Maple Glaze*

<i><b>Vegetables</b></i>	
<i><b>Ingredients:</b></i>	<i><b>Amount:</b></i>
Gallatin Valley Botanicals Baby Carrots	3 oz. blanched
Gallatin Valley Botanicals Baby Parsnips	2 oz. blanched
Gallatin Valley Botanicals Baby Beans	3 oz. blanched
Kosher Salt & Black Pepper	To taste
White Wine	Splash

**Method:**

1. Heat clarified butter in a sauté pan, add carrots and parsnips, sauté for a couple of minutes.
2. Add beans to mixture, sauté for a couple minutes, season with salt and pepper.
3. Deglaze mixture with white wine and hold warm.

**Presentation / Plating Notes:**

1. Place fingerling potatoes and baby vegetables in attractive manner in center of plate.
2. Fan out about 5 oz of pork loin around potato vegetable mixture, sauce dish with 2-3 ounces of maple glaze.

**Garnishes:** Garnish with diced chives and fried vegetable chips. Enjoy!